

Product code: 4381

CHANZY, BOURGOGNE, HAUTES CÔTES DE BEAUNE BLANC, FRANCE, 2019



Producer Profile

Chanzzy is a 80 hectare Estate, divided between Côte Chalonnaise, Côte de Beaune and Côte de Nuits with their base in Bouzeron.

In 2017 Philippe Der Megreditchian purchased this historic Estate and set about a radical overhaul. Appointing Max Blondelle as winemaker, (ex. Winemaker of Domine Chanson) together they reshaped the range into a tighter offering, adding vineyards in Côte Chalonnaise and Côte de Beaune due to their purchase of Domaine Pagnotta. Consequently, this means that all of Chanzzy's wines are made with at least 90% Estate-grown fruit, practically unheard of for a Burgundian producer of this size. Chanzzy owns 5 Clos including 2 Monopoles, 11 Grands Crus and 16 Premiers Crus. They are one of the few Burgundy producers to achieve Haute Valeur Environnementale level 3; the most highly regarded certification for agriculture in France. Their farming regime demands a holistic outlook that goes beyond organics: ensuring biodiversity, reusable energy and reduced water usage. The vineyards are in conversion to organics and will be certified from 2024 vintage onwards.

Viticulture

This is the regional appellation for the Hautes Côtes vineyard in the Côte d'Or. It was officially created in 1961. The appellation extends over the Côte-d'Or, in the twelve Hautes Côtes communes and on the heights of ten Côte de Beaune communes. In Saône-et Loire, it stretches over four Hautes Côtes municipalities as well as the heights of three Côte de Beaune municipalities.

Winemaking

Slow and gentle pressing with fermentation in tuns and 500l barrels under temperature control. Aged in tuns and 500l barrels for ten months and then one month of flavour maturation in stainless steel vat.

Tasting Note

This wine has slightly straw colour undertones with pale gold reflections. Its aromas of white flowers combine with honey and are reminiscent of gingerbread. On the palate, its elegance is sure, pleasant while retaining the freshness of the grape variety without giving in to excess mellowness.

Food Matching

The liveliness of this wine's youth will pair very well with snails, subtle fish or wok vegetables.

Technical Details

Varieties:

Chardonnay 100%

ABV: 13.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 10 Months

Type: 500l Oak Barrels

% wine oaked: 100

% new oak: 0